K. M. Bailey

1933.

A Visit to the HOME of GOOD HEALTH

At King's Langley Hertfordshire

The Factory in a Country Garden at King's Langley, Hertfordshire.

The FACTORY in a Country Garden

WHAT an ideal spot for a food factory! Some such thought will be among the first impressions of the visitor to the "Ovaltine" Factory at King's Langley. A countryside of soft wooded hills, quaint, old-fashioned villages and lovely parks was the chosen site for a factory where the employees could have the advantages of working under the most healthy conditions.

And around the factory has been planted a garden with lawns, flower beds, paved paths, rose pergolas, a bowling green and tennis courts.

And the inside is in keeping with the outside. Lofty rooms with large windows to admit the sunshine, tiled walls and white enamelled ceilings, with never a crevice or a crack where dirt or dust can collect.

The temperature of the air inside the rooms is never allowed to vary throughout the year. An air-purifying plant ensures that the air is changed every ten minutes. This wonderful apparatus washes the air, using 370 gallons of finely atomised water every minute, and distributes it throughout the factory, automatically heating or cooling the air and regulating the amount of moisture in it according to the weather conditions.

The benefits of the "washed air" are twofold. It ensures that the natural elements extracted from malt, milk and eggs—the ingredients of "Ovaltine"—are unaffected by changes in the temperature and humidity of the air according to the season and weather. The constant circulation of air cleansed of all impurities also definitely benefits the health of the workers.

It is interesting to trace the manufacture of "Ovaltine" through all its stages. Thousands of gallons of fresh creamy milk from our own and selected English dairy farms are delivered each day. The malt extract is specially prepared from the best English barley—and Messrs. Wander are the largest manufacturers of medicinal malt extract in the world. The eggs come from the "Ovaltine" Egg Farm and selected sources.

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A GUIDE

To the chief points of interest at

THE 'OVALTINE' FACTORY, EGG FARM & DAIRY FARM

at King's Langley, Herts

A few introductory remarks

Popular appreciation seldom fails when an article of real merit is introduced. And the success which has attended the introduction of "Ovaltine" is entirely due to the intrinsic merits of the product.

The manufacturers of "Ovaltine" have a universal reputation as scientists and specialists in the manufacture of food products. And "Ovaltine" is the creation of the finest technical skill added to years of research and investigation.

The desired object was to discover the best natural foods which, in combination, would supply every food element the body needs for the maintenance of physical and mental health.

It was found that those food elements were present most abundantly in malt, milk and eggs. But everything depended upon the quality of these ingredients, the proportions in which they were combined and the process which would concentrate the essential food elements and, at the same time, preserve them at their highest nutritive value.

The correct proportions of each ingredient and the scientific method of preparation are exclusively used for "Ovaltine."

The Medical Profession quickly recognised its merits and it was soon established in daily use in leading hospitals, sanatoria and nursing homes. And to-day "Ovaltine" is the daily beverage in millions of homes in every country in the world.

The Factory, Egg Farm and Dairy Farm set standards of organisation and efficiency far exceeding anything hitherto accomplished with a food product.

The Factory in a Country Garden at King's Langley, Hertfordshire.

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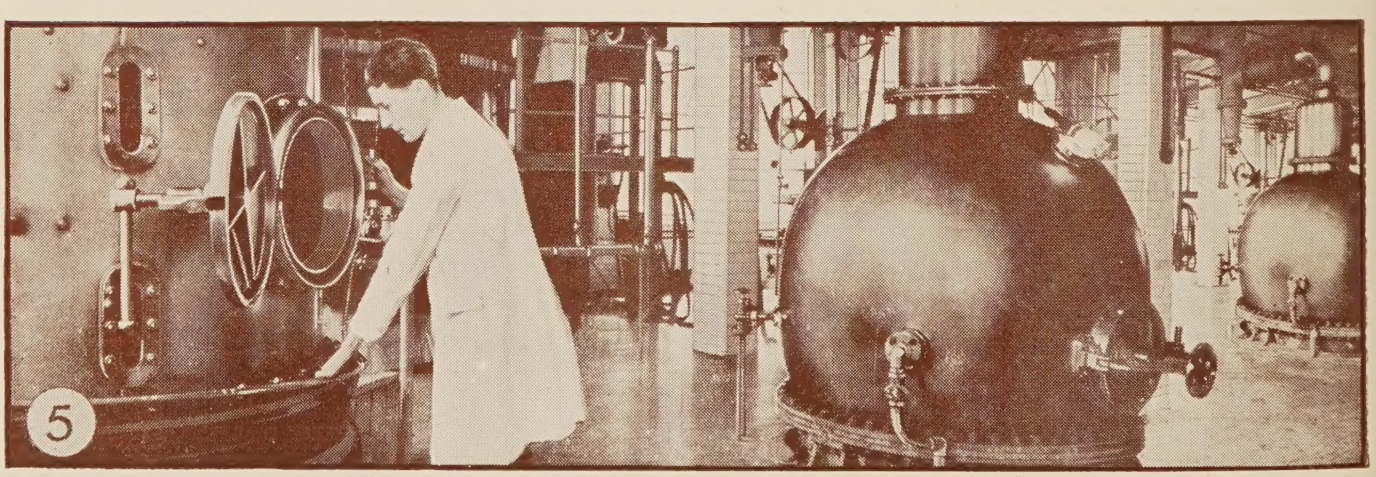
One of the large and lofty rooms where "Ovaltine" is packed.

Hundreds of churns of fresh creamy milk arrive daily.

Every ingredient is tested on arrival for purity and quality.



Preparing the Malt Extract by a special process.

The FACTORY- *continued:*

In the laboratory a skilled staff tests every ingredient. Every churn of milk, for instance, is separately tested for freshness, purity and richness in cream. The quality of the ingredients used in "Ovaltine" must always be the best, for this supreme tonic food must be as far ahead of other preparations in this respect as it is in the intricate and exclusive process by which it is made.

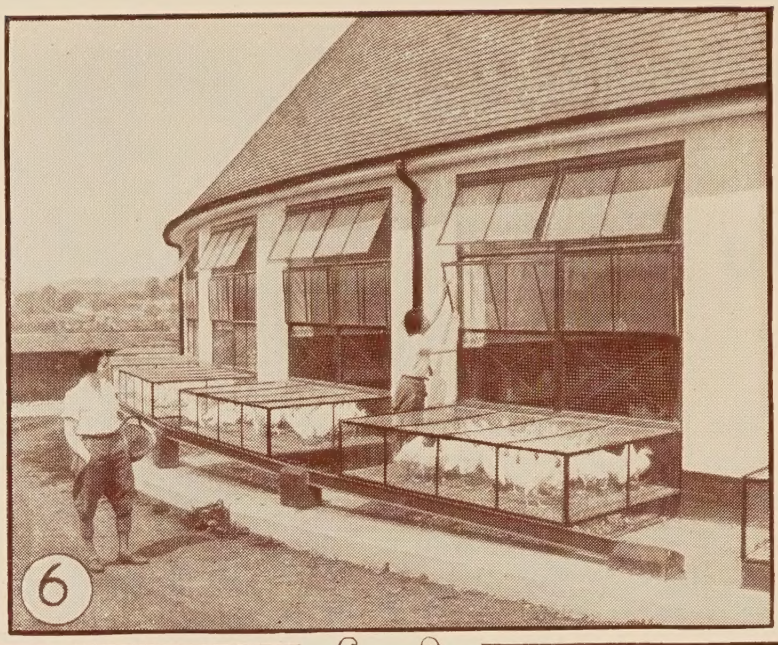
The actual process of manufacture is one of concentration and refinement. Eventually, the "Ovaltine" is reduced to the golden-brown granules with which all users of "Ovaltine" are familiar. It is now ready for packing.

Meanwhile in the box-making department sheets of tin are transformed into tubular canisters or rectangular boxes by intricate machinery. The completed tins pass by an endless conveyor to the filling room. Here the correct amount of "Ovaltine" is automatically weighed and the filled tins start a journey on an endless band during which other machines neatly wrap and label them. There are many ingenious machines, one of which folds the wrappers on the tins, doing the work just as human fingers would do it. This machine, which has no counterpart in any other factory, is one of the many unique features of the "Ovaltine" factory.

"Ovaltine" is not the only product of this model factory. There are, for example, "Ovaltine" Rusks. Here again the latest and most up-to-date machinery is used. Great rotating pans mix the ingredients and knead the dough. One machine divides the dough into carefully-weighed portions; another spends twenty minutes in "proving" it; a third steams it for twenty minutes—and it spends yet another twenty minutes in moving slowly through a long gas oven which bakes it into long and golden brown rolls. After twenty-four hours' rest the rolls are ready to be cut by another machine into small slices; these are again baked on each side; and the crisp, delicious-looking rusks are left to dry for twenty-four hours before they are ready to be packed.

Throughout the factory no sign of hasty or imperfect work can be observed. The perfected organisation enables every stage in both manufacture and packing to proceed smoothly, swiftly and surely.

Sun parlours outside the Pullet House.



Making blood-tests to ensure freedom from disease.

The Nursery where the young chicks are kept until 8 weeks old.

The front of the Pullet House where the hens are kept until 14 weeks old.

The 'OVALTINE' EGG FARM

NEAR the factory is the "Ovaltine" Egg Farm. Eggs are a most important ingredient of "Ovaltine" and more than twelve and a half millions are used each year. To ensure that these shall be the best and finest obtainable the Egg Farm—extending over 300 acres—has been established.

It is intended eventually to have 100,000 laying birds, and the farm is organised on the most scientific and up-to-date lines.

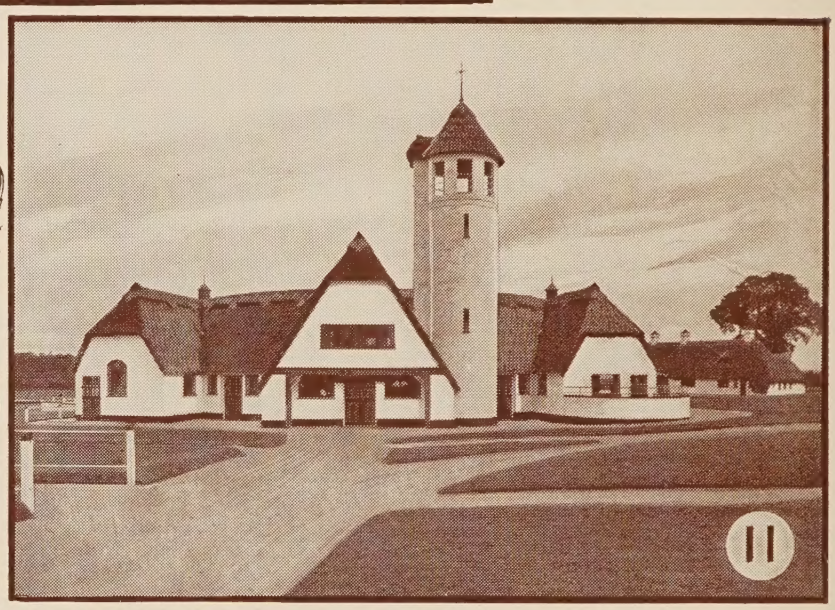
Entering through a picturesque gateway we come to the main administrative block, consisting of offices, stores, the incubator rooms and two cottages. Here again the art of the horticulturist has been called upon and the court-yard and approach are gay with flowers. A second gateway leads to another picturesque block of buildings in the shape of a horseshoe.

In passing through this second gateway, we see yet another example of the meticulous care that is everywhere visible in all that is connected with the manufacture of "Ovaltine." Visitors and the staff are required to walk in a shallow tray of disinfectant powder in order that nothing infectious to the birds shall be taken through on their boots.

At the ends of the horseshoe buildings are the houses where the young chicks are placed in what are called battery units, where they remain until they are old enough to be transferred to the rest of the building. This consists of 36 spacious rooms each accommodating 100 hens. The outer side of each room is entirely glazed with Vita glass and there are sun-parlours where the hens can go when the weather is fine and warm. These houses are vacuum cleaned.

When old enough, the birds are transferred to their permanent quarters outside. The hen houses have been designed to give the maximum of sunshine and fresh air, while providing the proper degree of warmth. Needless to say, the utmost cleanliness is observed throughout. It is a real pedigree farm and only birds of prize-laying strains are used. In order to ensure freedom from disease blood-testing takes place regularly.

The picturesque cottages at the entrance to the Dairy Farm.



An architectural gem — the Main Building and Silo Tower.

The attractive court-yard inside the Main Building.

Some of the prize-winning and pedigree Jersey cows.

The 'OVALTINE' DAIRY FARM

THE latest enterprise of the manufacturers of "Ovaltine" is the model Dairy Farm which has been built in order to set a standard for all the milk used.

The buildings, viewed as a whole, constitute an architectural gem. They have been conceived and planned by an architect who is also an artist. Fronting the road are timbered and thatched cottages, partly separated by a wide archway beneath which passes a road to the main building. This is circular in form and is built round a charming court-yard. The building is also thatched and timbered.

But if the exterior is picturesque in its old-fashioned beauty the interior is entirely modern. Beauty and utility, as has already been observed in the case of the Egg Farm, can go hand in hand and this is certainly also the case with the Dairy Farm. The object aimed at was to house the cows in perfectly hygienic conditions and to demonstrate that when particular attention is given to comfort, cleanliness, fresh air and correct feeding, the yield of milk is much increased in quantity and infinitely improved in quality.

The interior walls are white tiled below and enamelled with cream enamel above. All the fittings have been designed to ensure absolute cleanliness. The machinery for cooling the milk is the latest and best obtainable.

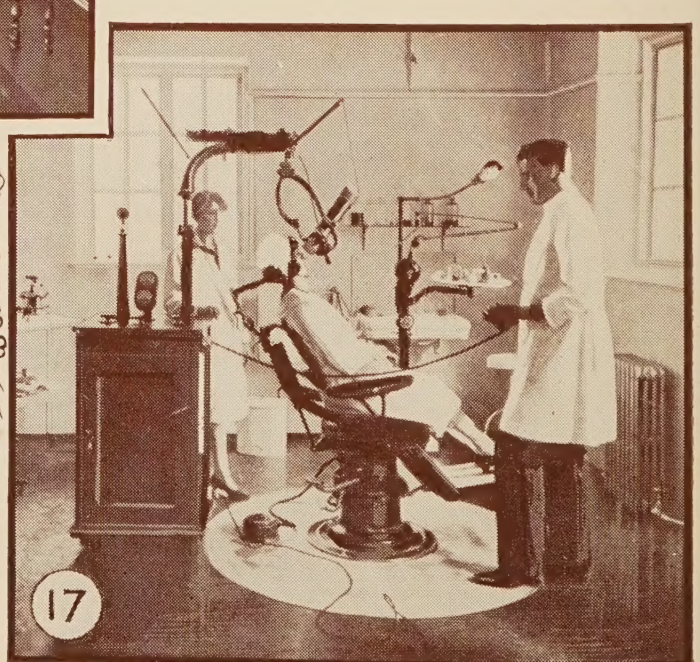
The cows are all Jersey cows of pedigree strains and constitute one of the finest herds in the country. They have been awarded some of the highest prizes at recent shows. Only cattle that have passed the most exhaustive tests are allowed on the farm. They are free from Tuberculosis.

It is not surprising that the cows seem to appreciate the care and attention they receive as well as the spotlessly clean and spacious buildings in which they live. For never were cows more friendly or more gentle than those which have been selected to inhabit this most perfect of all Dairy Farms.

This palatial hall is in constant use for dances, concerts and entertainments.

Inexpensive and well-cooked meals are supplied in the Dining Hall.

Medical advice and treatment is given free by a resident Doctor.



The Dental Surgery is equipped with the most modern appliances.

The WELFARE *of the* WORKERS

THE health and happiness of the workers is a matter of keen interest to the manufacturers of " Ovaltine."

First of all, there is the spacious dining-room where an excellent, well-cooked meal can be obtained at a cost of about sevenpence. After dinner there is a lounge where the employees can rest and talk until work recommences. In the summer they prefer either to walk or sit in the garden or to play tennis and other games provided. Above the dining-room is a really palatial hall, with a spring floor for dancing and a well-appointed stage for concerts and amateur dramatic performances.

The Welfare Pavilion is under the direction of a qualified doctor and a Harley Street dentist. Here, injuries—trivial or severe—may be attended to immediately and advice and treatment given for minor ailments. A Rest Room is provided where employees can retire when temporarily indisposed.

The Dental Section is equipped with every essential appliance and apparatus of the most modern type. The X-Ray apparatus, for example, is a most costly installation and is seldom found in ordinary dental surgeries. In this department, employees are given facilities equal to those offered in the most fashionable surgeries.

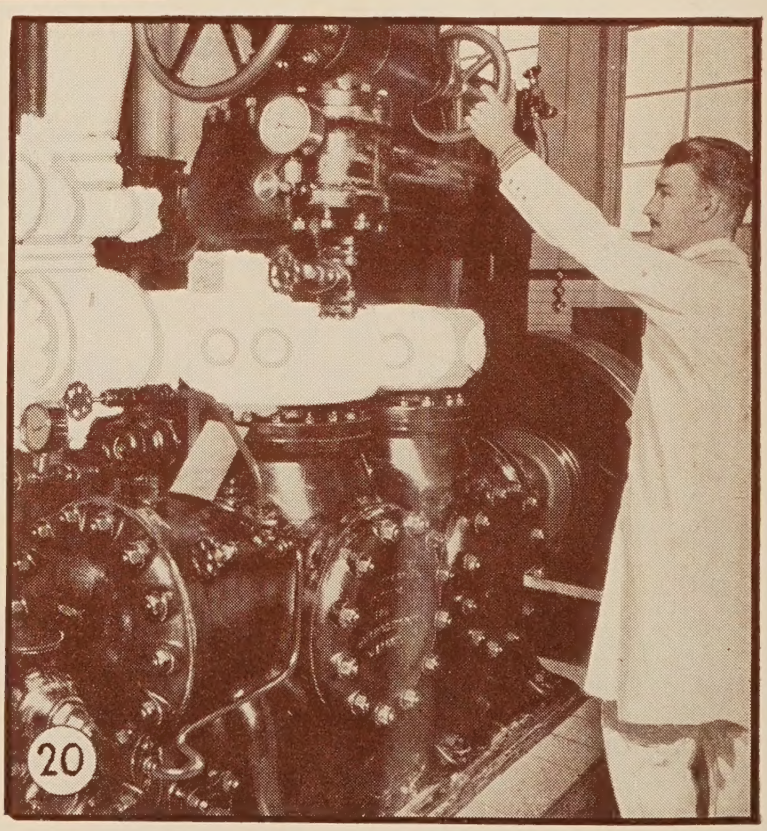
Probably the most interesting department in the Pavilion is the Sun Ray Room, where employees may enjoy, also free of charge, the health-giving and vitalising influence of ultra-violet rays. The staff are given every opportunity to take the fullest advantage of this.

Mention could be made also of the thrift schemes in operation to which the firm contribute in considerable measure.

That the policy adopted by the firm is the right one is shown by the cordial relations which have always existed between the workers and the management. The workers feel they are a part of a great enterprise. They give of their best in return for all that is done to make work pleasant and happy for them.

The most modern machinery is used throughout the Factory.

A battery of vacuum pumps for the special manufacturing process.



The air-conditioning plant keeps the air pure and fresh.

A. Wander Ltd.
184, Queen's Gate,
London, S.W.7

& King's Langley, Hertfordshire